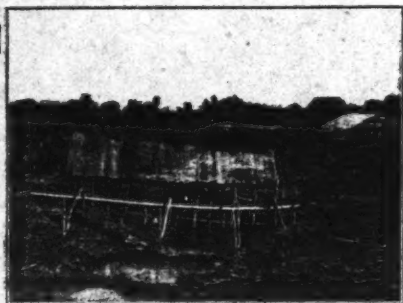


FISHERY

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189. SLUICE OF LAGOON FISHERY (IN)

banks. Ducks' and fowls' eggs are also eaten.

Small fry and the bony fish are made into the Peguan condiment *ngapt*—pressed fish. The process is essentially the same as that of anchovy paste manufacture, but is conducted in a much rougher way. The fish after being taken are spread out in the sun and then pounded in a mortar, again sunned and again pounded with about a quarter their weight of salt. Fermentation is not uni-

formly arrested at the proper stage, so that the product becomes contaminated with putrescence. According as the compound remains moist or dry it is made into balls, moulded into bricks, or stored in jars. *Ngapt* is sent to Burma Proper and the Shan States in enormous quantities. Fresh fish, dried fish, and *ngapt* are much the same in price, one half to one rupee the viss (3.65 lbs.) according to quality. *Ngachin* is a crude and unwholesome pickle made by putting fish to ferment with boiled and salted rice.

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Salt used to be obtained from sea-water and from brine wells in the interior, before the import of salt began. The manufacture still drags on, as the local salt is better for curing purposes. At spring-tides, sea-water in the estuaries is let into shallow pans like rice-fields, or it is raised with the *Ka-hwa*. After the brine has been concentrated by evaporation in the heat of the sun, it is boiled down in spherical earthen pots, which are built with clay into a vault over a furnace. Iron cauldrons like those in

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No. 186 are superseding the earthen pots, and the round cauldron is in its turn being replaced by a flat iron pan.

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The chase, so far from forming the diversion of princes and satraps, remains to the *vauriens* of the villages



190. SHORE NET